



ecailler·cellerier



RESTAURANT  
OYSTERS AND SHELLFISH  
TAKE-AWAY

**OPENING TIMES**

*7 days per week (except January 1)*

*Monday to Saturday 9am to 10pm*

*Sunday 9am to 3pm*

[cellerier-hallerdelyon.com](http://cellerier-hallerdelyon.com)





## SHELLFISH & CRUSTACEANS

HOME-COOKED WAVED WHELKS & AIOLI (300g) .....	€12.00
BROWN SHRIMP (50g) .....	€6.00
PINK SHRIMP 40/60 "Madagascar Red Label" (per 6) .....	€9.50
WILD JUMBO SHRIMP (each) .....	€14.50
KING CRAB CLUSTER .....	€130.00€/kg
SEA URCHINS FROM BRITTANY, GALICIA OR ICELAND (depending on size and arrivals)	
RAW MUSSELS FROM SPAIN:	
For 6 .....	€6.00
For 12 .....	€12.00
BRITTANY BLUE LOBSTER (per piece of around 700g) (depending on arrival)	€59.50
CRAB :	
Half .....	€15.00
Whole .....	€28.50
NORWEGIAN PLATTER .....	€24.00
1 Slice of salmon smoked by us	
6 pink shrimps 40/60 "Madagascar Red Label"	
SMOKED SALMON PLATTER .....	€24.00
2 slices of salmon smoked by us	
HALF A LOBSTER'S TAIL "homemade" .....	€25.50
LARGE BRITTANY PRAIRIE CLAMS (depending on arrival)	
For 6 .....	€14.00
For 12 .....	€24.00
MEDIUM BRITTANY CLAMS (depending on arrival) .....	€36.00 per kilo

Rye bread and semi-salted butter included.

Because we guarantee impeccable freshness, some products may be unavailable from our menu.



## CUPPED OYSTERS

### CHARENTE MARITIME

*Fine Oysters by Claire Marennes d'Oléron IGP, slender, flavour of the seas*

	For 6	For 12
N°3 .....	€10.80	€21.60
N°2 .....	€12.90	€25.80

*"Maison Gillardeau" Special Oysters, very fleshy and soft, hint of hazelnut*

N°4 .....	€16.50	€33,20
N°3 .....	€20.00	€39,50
N°2 .....	€24.00	€48,00
N°1 .....	€26.50	€53,50

### NORMANDY

*Fine Normandy Oysters, salt and a little fleshy*

N°3 .....	€14.50	€29.00
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*Special Normandy Oysters from Isigny, fleshy with a light touch of salt*

N°2 .....	€16.00	€32.00
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*Rye bread and semi-salted Bordier butter included*

## FLAT OYSTERS

### BRITTANY

*European flat oyster from "maison prat-ar-coum", a little fleshy with ample flavour of the sea*

N°1 .....	€18.00	€36.00
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*Rye bread and semi-salted butter included*



## SELECTION OF CAVIARS FROM CELLERIER

	30g	50g
WHITE STURGEON (From Italy) .....	€40,00	€65,00
FRENCH BAERI (From France) .....	€61,00	€101,00
OSCIETRA (From Italy) .....	€59,00	€97,00
PLATINE CAVIAR (From China) .....	€67,00	€111,00
IMPERIAL OSCIETRA (From Italy) .....	€125,00	€125,00
BELUGA X BAERI (From Italy) .....	€154,00	€255,00

*Served at the table with blinis and cream*

*Because we guarantee impeccable freshness, some products may be unavailable from our menu.*



## TASTER PLATES

**SEAFOOD PLATTER (For 1 person)** ..... €48.00

6 Fine Oysters from Claires Marennes d'Oléron No3  
4 Special Oysters Gillardeau No4  
4 Special Normandy Oysters from Isigny No2  
100g of Whelks  
3 Pink Shrimps 40/60 "Madagascar Red Label"  
50g of Brown Shrimps  
A fillette (25cl bottle) of Mâcon wine

**"LES HALLES" PLATTER (FOR 2 PEOPLE)** ..... €130.00

12 Fine Oysters from Claires Marennes d'Oléron No3  
6 Special Oysters Gillardeau No4  
6 Special Normandy Oysters from Isigny No2  
6 Fine Normandy Oysters No3  
2 Jumbo Wild Shrimps  
8 Pink Shrimps 40/60 "Madagascar Red Label"  
120g of Brown Shrimps  
300g of Whelks  
1 pot (46cl bottle) of Mâcon wine

**"ROYAL DES ECAILLERS (OPENERS' ROYAL)" PLATTER (For 3 people)** ..... €165.00

9 Fine Oysters from Claires Marennes d'Oléron No3  
6 Special Oysters Gillardeau No4  
6 Special Normandy Oysters from Isigny No2  
6 Fine Normandy Oysters No3  
1 Brittany Blue Lobster (approx 700g)  
1 Crab  
3 Jumbo Wild Shrimps  
12 Pink Shrimps 40/60 "Madagascar Red Label"  
100g of Brown Shrimps  
200g of Whelks

**"GRAND OCEAN" PLATTER ( For 4 people)** ..... €198.00

8 Fine Oysters from Claires Marennes d'Oléron No3  
8 Special Oysters Gillardeau No4  
8 Special Normandy Oysters from Isigny No2  
8 Fine Normandy Oysters No3  
1 Crab  
4 Jumbo Wild Shrimps  
12 Pink Shrimps 40/60 "Madagascar Red Label"  
200g of Brown Shrimps  
300g of Whelks  
1 full bottle of the day

Rye bread and semi-salted butter included



## HOT DISHES - FISH

<b>GRILLED SEA BREAM</b> (approx 350g)* .....	€26.00
<b>GRILLED KING PRAWNS</b> (approx 350g)* .....	€26.00
<b>GRILLED BRITTANY BLUE LOBSTER</b> (approx 700g, depending on arrival)* ..	Price per kilo
<b>BURGUNDY SNAILS :</b>	
For 6 .....	€9.00
For 12 .....	€18.00
<b>" COURTIN " GREAT SCALLOPS*</b> .....	€20.00
<b>PIKE QUENELLE</b> (approx 180g) .....	€20.00
<i>Waitingtime : 15 minutes - Accompaniment : rice</i>	
<b>SOLE MEUNIERE</b> (approx 500g, depending on arrival)* .....	€40.00
<i>Waitingtime : 20 minutes</i>	
<b>FROGS IN PERSILLADE*</b> .....	€26.00
<i>Accompaniment : Gratin Dauphinois</i>	

\* Seasonal accompaniment



## HOT DISHES - MEAT

<b>PORTERHOUSE BONELESS STEAK</b> (approx 300g).....	€28.00
<i>Accompaniment : Gratin Dauphinois</i>	

<b>EXTRA SEASONAL ACCOMPANIMENT</b> .....	€3.50
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## CELLERIER CHEESE

	½	Whole
<b>THE TRUFFLE BY CELLERIER</b> .....	€6.00	€12.00
<b>SAINT-MARCELLIN NATURE</b> .....	€4.00	€8.00
<b>FAISSELLE WHITE CHEESE</b> (Cream or coulis) .....		€5.90



## CELLERIER DESSERTS

<b>PRALINE TART</b> .....	€7,00
<b>LEMON TART</b> .....	€7,00
<b>RUM BABA</b> .....	€7,00
<b>PASTRY OF THE DAY</b> .....	€7,00
<b>GOURMET COFFEE</b> .....	€9,50
<b>GOURMET TEA "KUSMI TEA"</b> .....	€10,50



## WINE LIST

Wine list produced in association with John Euvrard Sommelier,  
winner of the Meilleur Ouvrier de France craftsman award.



### COOL, LIGHT AND VIBRANT WHITES

75cl Bottle 12cl Glass

*Goes delightfully with our oysters, seafood and shellfish*

Saint-Véran Louis Latour - <i>Burgundy</i> .....	€30.00	€5.00
Chablis Domaine de l'Enclos - <i>Burgundy</i> .....	€30.00	€5.00
Sancerre Bailly Reverdy "La Mercy Dieu" - <i>Val de Loire</i> .....	€29.00	
Muscadet Pierre Luneau Papin - <i>Val de loire</i> .....	€28.00	
Riesling Domaine Trapet - <i>Alsace</i> .....	€27.00	

### ROUND, GENEROUS AND ELEGANT WHITES

*A superb accompaniment with our fine fish and crustaceans*

Pouilly Fuissé Vieilles Vignes Domaine Thibert - <i>Burgundy</i> .....	€39.00	€7.00
Crozes Hermitage - E. Guigal - <i>Rhône Valley</i> .....	€35.00	
Meursault Narvaux Domaine Michelot - <i>Burgundy</i> .....	€75.00	
Condrieu La Loye Jean Michel Gérin - <i>Rhône Valley</i> .....	€49.00	€8.00

### LIGHT AND FRUITY REDS

*Plesant wines to be savoured any time*

Chenas Les Carrières Domaine Thillardon - <i>Beaujolais</i> .....	€30.00	€5.00
Hautes-Côtes de Beaune Didier Delagrangé - <i>Burgundy</i> .....	€29.00	€5.00

### POWERFUL AND SPICED REDS

*All they need is the company of delicious, fleshy meat*

Domaine Semaska - <i>Côtes-du-Rhône</i> .....	€35.00	€5.00
Saint-Joseph Alain Paret Les Larmes du Père - <i>Rhône Valley</i> .....	€35.00	€6.50
Côte-Rôtie Madinière Yves Cuilleron - <i>Rhône Valley</i> .....	€75.00	€12.00
Côte Rôtie E. Guigal - <i>La Mouline, La Landone, La Turque</i> .....	€300.00	

### ROSÉS

Esquisse des Marquets - <i>Côtes de Provence</i> .....	€27.00	€5.00
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## OUR FILLETTE WINES AND LYON POTS

### WHITES

Fillette 25cl Pot 46cl

Mâcon .....	€8.00	€14.50
Chablis .....	€10.00	€18.00
Viognier .....	€8.00	€14.50
Crozes Hermitage .....	€12.00	€20.00

### REDS

Côtes-du-Rhône Village .....	€9.00	€17.00
Saint-Joseph .....	€12.00	€22.00

### ROSÉ

Esquisse des Marquets - <i>Côtes de Provence</i> .....	€9.00	€17.00
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## OUR CHAMPAGNES, FRESH AND LIGHT BUBBLES

*Festive and joyous wines (75cl bottle)*

<b>RUINART " Blanc de Blancs "</b> .....	€130.00
<b>RUINART Rosé</b> .....	€90.00
<b>RUINART Brut</b> .....	€80.00
<b>MALARD Blanc de Blancs "Cuvée Spéciale Maison Cellerier"</b> .....	€95.00
<b>MALARD Brut "Cuvée Spéciale Maison Cellerier"</b> .....	€65.00

## APERITIFS

<b>COUPE DE CHAMPAGNE - 12 cl</b> .....	€14.50
<b>KIR ROYAL - 12 cl</b> .....	€15.00
<b>KIR - 12 cl</b> .....	€5.00
<b>SUZE - 4 cl</b> .....	€5.00
<b>WHISKY - 4 cl</b> .....	€8.00
<b>PASTIS OR RICARD (2 cl) - CAMPARI OR MARTINI (4 cl)</b> .....	€5.00

## DIGESTIFS

<b>GET 27 OR GET 31 - 4cl</b> .....	€7.00
<b>LIMONCELLO</b> .....	€7.00
<b>POIRE WILLIAMS - 4cl</b> .....	€8.00
<b>CALVADOS - 4 cl</b> .....	€8.00
<b>COGNAC - 4 cl</b> .....	€8.00
<b>CHARTREUSE White or Yellow - 4 cl</b> .....	€8.00
<b>RHUM - 4 cl</b> .....	€8.00

## MINERAL WATERS

	50cl	1L
<b>EVIAN (Still water)</b> .....	€5.00	€7.00
<b>BADOIT (Sparkling water)</b> .....	€5.00	€7.00

## MISCELLANEOUS DRINKS

<b>FRUIT JUICE (APPLE - ORANGE) - 20cl</b> .....	€3.50
<b>TOMATO JUICE - 20 cl</b> .....	€3.50
<b>BEER 1664 - 25 cl</b> .....	€3.50
<b>LEFFE DRAUGHT BEER - 25 cl</b> .....	€3.90
<b>COCA COLA - 33 cl</b> .....	€3.50
<b>PERRIER - 33 cl</b> .....	€3.50
<b>ORANGINA - 25 cl</b> .....	€3.50
<b>LARGE COFFEE - TEA</b> .....	€3.00
<b>COFFEE - DECAFFEINATED</b> .....	€2.00

# maison cellerier

— SINCE 1890

## **CELLERIER AUX HALLES DE LYON PAUL BOCUSE**

*102, cours Lafayette - 69003 LYON*

### **CATERING**

*Tél. 04 78 62 37 75*

### **CHEESE DAIRY**

*Tél. 04 78 62 37 75*

### **DELICATESSEN**

*Tél. 04 78 62 37 75*

### **ECAILLER**

*Tél. 04 78 62 36 68*

## **ITALIAN SPECIALITIES "CIAO CIAO"**

*Tél. 04 78 95 11 99*

## **CELLERIER PRESQU'ÎLE**

*5, rue de Brest - 69002 LYON*

*Tél. 04 78 37 67 26*

## **CELLERIER CONFLUENCE**

*Centre Commercial Confluence - 69002 LYON*

*Tél. 04 72 40 21 20*

## **CELLERIER ECULLY**

*Centre Commercial Ecully Grand Ouest - 69130 ECULLY*

*04 78 62 37 75*

*Net prices in euros, service included.*

*Alcohol is dangerous to your health, drink with moderation.*

*For your health, refrain from snacking between meals.*

*By application of European regulation No. 1169/2011 regarding allergens, we keep a directory of all allergens in the ingredients used in the preparation of our dishes. You are welcome to consult this directory.*